

Massimo Rivetti

'Aurelia' Arneis

Langhe, Italy

VARIETAL 100% Arneis

ALTITUDE 500m above sea level

AVERAGE VINE AGE 10 years

SOIL Calcareous

AGEING Stainless steel

ALCOHOL 13.5%

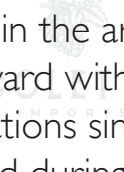
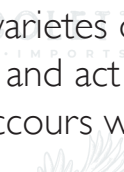
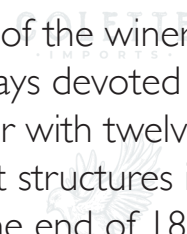
MORE INFORMATION

Located in the municipality of Neive is the center of the winery, owned by the Rivetti family since 1947. It was always devoted to wine production. The wine cellar is in the center with twelve hectares of vineyards around. It's one of the oldest structures in the area (already mentioned in the military maps at the end of 1800). All the Massimo Rivetti wines are certified organic. No herbicides or pesticides are used. They provide 20+ different varieties of herbs in the vineyard to help the plants avoid stress and act as a natural fertilizer. In the cellar, natural fermentation occurs with indigenous yeasts. Minimal sulfur is used.

The 'Aurelia' Arneis is from one of the highest fields in the area at more than 500 meters above sea level. Heroic vineyard with over 30% of the slope that involves several manual operations since mechanization is not always permitted. It is harvested during the coolest hours of the day and with the use of dry ice to preserve grape characteristics.

TASTING NOTES

A very mineral wine, fresh and fragrant.



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